What’s New In Madrid

2017
2017 has been a year for big openings in Madrid. The range of offerings in the city has grown considerably with the arrival of national and international fashion labels, creators and gourmet chefs like the “Chef of the Sea” Ángel León, who opened his first eatery in Madrid in October, and Mario Sandoval, who has recently relocated his Coque restaurant from the nearby town of Humanes to the capital’s centric Chamberí neighbourhood. New cultural centres, gastronomic markets, music venues and, above all, hotels, have turned Madrid into an even more appealing tourist destination for international visitors. Several of these hotels, like the Barceló Torre de Madrid, are located in landmark buildings. Others are ushering in exciting new changes, like the Hyatt Centric Gran Vía, which sees the American chain return to our city following a nine-year absence. And some, in fact many, have been refurbished to suit the public’s changing tastes, like the Gran Meliá Fénix and Hotel Emperador. More grand openings are looming on the horizon for 2018: Hotel Rex on Gran Vía avenue, which now belongs to the Room Mate chain, Pestana CR7, owned by Cristiano Ronaldo himself, the Four Seasons, which is located next to Puerta del Sol and is the Canadian chain’s first hotel in Madrid, and all of the hotels in the area around the new Plaza de España, which boasts two new five-star establishments (VP and Torre Plaza de España) and could easily be renamed Plaza de los Hoteles. Welcome, one and all, to an incredibly vibrant Madrid!
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**Accommodation**

**Barceló Torre de Madrid**  
Opened: January 2017  
Princesa  
www.barcelo.com/es/hoteles/espana/madrid/barcelo-torre-de-madrid

The new Barceló Torre de Madrid hotel is located in one of the city’s most iconic buildings: the Torre de Madrid. Designed by internationally renowned Spanish designer Jaime Hayón, winner of the EDIDA 2016 Design Award, this designer hotel's excellent location in the Plaza de España makes it an ideal place from which to discover Madrid. Its 258 rooms are a perfect blend of modernity and sophistication, and its facilities include meeting rooms, restaurants and a Wellness area with a gym. The hotel is also home to “Garra”, an elegant bar on the ground floor, and the haute cuisine restaurant “Somos”.

**Double Tree by Hilton Madrid-Prado**  
Opened: January 2017  
Barrio de Las Letras  
www.hiltonhotels.com

DoubleTree, one of Hilton Group’s leading brands, has opened a boutique hotel just a stone's throw from the Paseo del Prado. The hotel combines the charm of a historic building with modern amenities, and has 61 guest rooms and suites. An impressive array of culinary experiences includes a restaurant that is open all day serving dishes from Kabuki. As is customary, in the chain’s hotels, guests are treated to a complementary chocolate chip cookie when they check in.

**Gran Meliá Fénix**  
Refurbished: August 2017  
Barrio de Salamanca  

A member of the select The Leading Hotels of the World consortium, it boasts 56 new rooms. Álvaro Sans’ architectural firm has explored the brand’s new direction with a restyling that has focused in particular on the hotel’s Red Level rooms, which now include showroom-worthy bathtubs and a more modern interior design, as well as its 200 m² Presidential Suite, which features nods to a patrician history spanning seven decades. The refurbishment coincides with the launching of Aduana, a restaurant on the 7th floor with a Mediterranean menu featuring fresh and exotic touches, in addition to a boutique with panoramic views of Paseo de Recoletos and the National Library.
Accommodation

Hotel Axel Madrid
Opened: August 2017
Barrio de Las Letras
www.axelhotels.com/es/axel-hotel-madrid/hotel.html

The Axel hotel chain targets an LGBT audience, although it has a great, hetero-friendly spirit. With a cosmopolitan style and design, the hotel has 88 avant-garde, engaging, modern rooms, inspired by Madrid’s Movida movement in the 80s. There is also a gym, a sauna and an amazing roof terrace from which to enjoy views over the city skyline with a cocktail or a dip in the pool. On-site dining is available from a restaurant called Las chicas, los chicos y los maniquíes, which serves a bold selection of dishes and drinks, made with premium ingredients and presented with a touch of seduction.

Hotel Círculo Gran Vía, Autograph Collection
Refurbished: May 2017
Sol / Gran Vía
http://www.espanol.marriott.com/hotels/travel/madkv-c%C3%ADrculo-gran-v%C3%ADa-autograph-collection/

Círculo Gran Vía Hotel, the small palace that was once the headquarters of the Madrid Mercantile and Industrial Circle, has been transformed into an exclusive, adults-only hotel. A superb location, just metres from the Plaza Mayor, Puerta del Sol and the Royal Palace, make this your ideal base for exploring the city's main tourist attractions. There are 71 guest rooms, a fitness room, meeting rooms, free Wi-Fi and unique spaces, including a spectacular terrace.

Hotel Emperador
Refurbished: May 2017
Sol / Gran Vía
www.emperadorhotel.com/es/terraza-y-piscina.html

If there is one iconic terrace on Madrid’s Gran Vía, it’s the one at Hotel Emperador. Its swimming pool is probably the largest on any rooftop in the capital. The space, recently remodelled by renowned interior design firm García de Vinuesa, has become “THE rooftop and THE pool” to go to in summer in Madrid, whether you’re staying at the hotel or just visiting for the day.
Hyatt Centric Gran Vía Madrid  
Opened: December 2017  
Sol / Gran Vía  
granviamadrid.centric.hyatt.com/en/hotel/rooms.html

The Hyatt Centric Gran Vía Madrid has opened in the heart of Madrid, becoming the chain’s flagship hotel in Europe. It boasts 159 guest rooms, 16 of which are suites, decorated with elements inspired by popular Madrid culture and the iconography of Madrid-born painter Juan Grís’ work. Gastronomy is a key focus, which is why in 2018 it will open its distinctive restaurant Hielo y Carbón on the first floor, as well as a vermouth bar and café on the ground floor and a bar called Vía Fantástica on the rooftop. It also offers meeting spaces, known as “Ateliers” and a gym that’s open 24 hours a day.

Meliá Madrid Serrano  
Opened: September 2017  
Barrio de Salamanca  

The iconic hotel Meliá Galgos has reinvented itself under the name Meliá Madrid Serrano, eager to continue offering a service where design and attention to detail are combined to achieve a unique setting. As part of its exclusive service The Level, which was launched in late 2016, it offers 75 large and elegant rooms and a 500m² lounge area with a terrace, in addition to new meeting rooms with the latest technology and design, and an exclusive gym. The lobby has also been transformed, and now offers a new reception area, bar and its restaurant “Arado”, which serves food till 1am.

Hotel NH Barajas Airport  
Reopened: June 2017  
Aeropuerto / Feria de Madrid  
www.nh-hoteles.es/hotel/nh-madrid-barajas-airport

Hotel NH Madrid Barajas Airport, the hotel formerly known as NH Barajas, is close to the historic El Capricho Park and a mere ten-minute drive from Feria de Madrid (IFEMA), the city’s largest trade fair venue. It has 173 comfortable, modern guest rooms, all with natural light. Local dishes are served in the Barajas restaurant. Other facilities include an elegant bar, a gym and an underground car park.
Accommodation

Hotel NH Madrid Chamberí
Reopened: April 2017
Chamberí
www.nh-hoteles.es/hotel/nh-madrid-chamberi

The NH Madrid Chamberí hotel is located in one of the city's most fashionable districts. It has 54 classic-style guest rooms, all with free Wi-Fi, wooden floors and natural light. Dining options include the Arzabal Chamberí tavern, a culinary experience based on local cuisine with a modern twist designed by prestigious chefs Álvaro Castellanos and Iván Morales, owners of Arzabal Retiro, Arzabal Museo Reina Sofía and A Japanese Kirikata.

NH Madrid Lagasca
Reopened: March 2017
Barrio de Salamanca
www.nh-hoteles.es/hotel/nh-madrid-lagasca

NH Madrid Lagasca is located in an area populated by stores belonging to prestigious international designers. The hotel is not only a stone’s throw from the magnificent Retiro Park, but also close to the centre and the city’s top sights. There are 100 guest rooms, all decorated in light colours and with wooden floors, a bar and a modern gym.

Sercotel Alcalá 611
Reopened: April 2017
Canillejas
www.sercotelhoteles.com/hoteles/espana/Madrid/sercotel-alcala-611-hotel

Conveniently close to IFEMA and to the Adolfo Suárez Madrid-Barajas airport, Sercotel Alca 611 is a leading business hotel with a modern design and bright, spacious rooms. Ideal for business travellers and passengers needing accommodation during a layover in Madrid, it is also a good choice for visitors holidaying in the capital. Services include a buffet breakfast, swimming pool with garden, babysitter (on request) and daily press.
The Walt Madrid
Opened: February 2017
Malasaña - Triball
www.thewaltmadrid.es/es/index.html

The Walt Madrid, a hotel in the centre of Madrid, just 150 metres from Gran Vía, offers traditional, personal services. It has thirty charming rooms, several of which have private terraces. Also on the premises is Bob’s Bar, serving a selection of Spanish wines, liqueurs, juices, hot beverages and soft drinks, and the Gymage Lounge Resort, their own gym located just 200m away.
RESTAURANTS

¡Tú! Pasta
Opened: April 2017
Retiro
tu-pasta.com

The Italian risto-shop concept has landed in Madrid, with ¡Tú! Pasta, an opportunity to taste genuine Italian flavours and to purchase ingredients from the menu in a gourmet store. The restaurant serves delicious fresh pasta, made the traditional way by its own chef. Famous Italian recipes and fusion dishes featuring the best of Italian and Spanish cuisine are always on the menu. As well as fresh pasta, the store sells sausages, sauces, cheeses and a plethora of typical Italian products.

Kirikata
Opened: September 2017
Retiro
kirikata.com

The same building where Taberna Arzábal came into being has been chosen to host this new eatery which aims to consolidate and broaden Kirikata’s Japanese cuisine. In this new phase, Iván Morales and Álvaro Castellanos have added robata to their traditional Japanese cuts of meat and offer a selection of skewers. Rounding out the culinary offerings are two Japanese tasting menus, the Omakase Medium and the Omakase Large, as well as a wide and select variety of wines and champagnes. The space features a single Japanese bar with two cooking stations and places for up to twelve diners, and inside the dining room there are 5 tables that can seat 16 diners as well as a private area for up to 6 people.

Aduana
Opened: September 2017
Barrio de Salamanca

This restaurant, located on the seventh floor of the remodelled Gran Meliá Fénix hotel, serves gourmet Mediterranean creations by chef Miguel Martín, whose menu is a celebratory gastronomic encounter between the Americas and Spain, with fresh seasonal ingredients based on Mediterranean cooking infused with the exoticism of oversees regions. In the exclusive dining room, which offers an intimate ambience with personal attention and room for 22 diners, great care has been taken with every detail, from the tableware, which differs for each dish, to the English-style décor. It has a terrace that can hold up to 18 people, with views of the National Library and Paseo de Recoletos.
**Apartaco**
Opened: September 2017  
Chamberí  
[www.apartaco.es](http://www.apartaco.es)

The owners of renowned restaurant La Cuchara are the same people behind the launch of Apartaco, where diners can enjoy authentic Venezuelan cuisine. The establishment, which invites us to immerse ourselves in the culture of the South American country, has two floors and offers live music. The upper floor is the perfect place to hold group meals or events; it even has a tap that diners can use to pour their own glasses of craft beer. There is also a terrace that's open all year round.

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**Arallo Taberna**
Opened: May 2017  
Chueca  
[www.arallotaberna.com/#arallo](http://www.arallotaberna.com/#arallo)

The Amicalia restaurant group owns and runs Arallo Taberna, an original, informal eatery managed by chef Iván Domínguez and serving Galician cuisine sprinkled with flavours from Asia and America. The menu features casual, made-to-share fusion dishes, served in an industrial-style venue.

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**Art & Sushi**
Opened: February 2017  
Malasaña - Triball  
[www.artandsushi.es](http://www.artandsushi.es)

With the emphasis on eco-friendly concepts, this Japanese restaurant produces a long list of creative dishes with Latin American influences, made with premium quality raw ingredients. It is the first restaurant in Spain where guests can select different types of sushi by the piece, trying different flavours at the same time. The premises are beautifully decorated in light colours with warm, natural materials such as wood.
Taberna Arzábal’s newest restaurant in Madrid is located beneath the upgraded NH Chamberí hotel. Gastronomic duo Álvaro Castellanos and Iván Morales continue to serve traditional dishes made with premium quality products. Many menu items are available in half portions and the restaurant offers an important selection of national and international wines. Like the other venues in the Arzábal group, the restaurant is open from lunchtime and has a great atmosphere for an evening of drinks and music.

Bangalore is a restaurant that offers the very best of India, serving traditional dishes with meticulous creative touches in a space whose modern ambience is infused with the aroma of spices. The establishment is inspired by modern India but also evokes the country’s traditional spirit. It is spread across two floors and boasts an outdoor terrace. Chicken, lamb and fish in a range of curry sauces dominate the menu, which is complemented by a selection of national and international wines as well as Indian beers Cobra and Kingfisher Premium.

BB Bistrot takes guests on a trip around the cuisines of the world thanks to the talent of Panamanian chef D’Angelo Bishop who has created a menu that combines his roots with the knowledge he has acquired over the years working in cities around the world. Set in an aristocratic, 19th-century building, its carefully designed lighting changes according to the time of day, helping to make this a venue with a cosmopolitan, classic, yet modern style. As well as lunches and dinners, it offers weekend brunches, snacks and a tapas menu.
**Buns & Bones**  
Opened: March 2017  
Chamberí  
[www.bunsandbones.com](http://www.bunsandbones.com)  

This dog-friendly restaurant is the third eatery opened by this chain specialised in Taiwanese *baos*, and it's one of Madrid's most interesting street food options. A creative, informal venue with an industrial-style décor with hipster and some Asian touches, they serve superb quality market products and dishes grilled over ecological vegetable charcoal.

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**Canalla Bistró**  
Opened: May 2017  
Barrio de Salamanca  
[plateamadrid.com/canallabistro](http://plateamadrid.com/canallabistro)  

The most eclectic, bold, cosmopolitan restaurant by Ricard Camarena (3 Michelin stars and 3 Repsol Suns) has opened in Madrid to serve his highly original gastronomic options. Located on the first floor of Platea Madrid, Canalla Bistró serves delightful dishes that highlight the superb raw ingredients and the personal creativity of this Valencian chef, who, in his own words, treats his diners to "eclectic, rule-breaking, cosmopolitan food whose flavours will take them on a trip around the world".

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**Carl’s Jr**  
Opened: November 2017  
Sol / Gran Vía  
[carlsjr.es](http://carlsjr.es)  

Californian hamburger chain Carl’s Jr. has arrived in Madrid to offer affordable hamburgers made with quality ingredients. The chain has over 75 years of history and is notable for its use of 100% Angus beef and for its many surprising dishes, which are made to order. The establishment, with its urban industrial décor, uses materials like iron, wood, exposed brick and graffiti as a nod to the hamburger joint’s California roots.
**Casa Alicia**  
Opened: September 2017  
Paseo del Arte  
[www.facebook.com/casaaliciamadrid](http://www.facebook.com/casaaliciamadrid)

For years this space was home to El Borbollón. It has now reopened as a modern eatery in a venture launched by a group of foodie investors with experience in the hospitality industry. The menu at Casa Alicia is based on quality seasonal ingredients and is complemented by a carefully selected wine list and traditional service. The basement also offers a space that serves a wide variety of spirits, where customers can head for a post-meal chat.

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**Casa Gades**  
Refurbished: June 2017  
Salesas  
[www.facebook.com/CasaGades](http://www.facebook.com/CasaGades)

Legendary Casa Gades has had a facelift, and now boasts a more modern ambience. It has been converted into a 21st century pub and offers fun and modern fare created by Roberto González, who explores the possibilities of top-quality seasonal produce in reasonably priced must-try dishes that blend tradition with innovation. The menu is complemented by a list of various Spanish Designation of Origin wines as well as ones from the USA and France, in addition to sparkling wines and champagnes.

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**Cascorro Bistrot**  
Opened: September 2017  
La Latina  
[cascorro-bistrot.wine](http://cascorro-bistrot.wine)

Cascorro Bistrot is a French-style bar à vins, a fabulous mix between a restaurant, pub and wine bar where you can enjoy quality dishes and tapas made on site, accompanied by natural and eco-friendly wines. At this restaurant, which focuses on simplicity and quality, pure Parisian tradition is expanded upon with some classic Spanish dishes, enabling it to serve market cuisine created in partnership with suppliers and producers of seasonal ingredients.
Charlie Champagne
Reopened: September 2017
La Latina
www.restaurantecharliechampagne.es

Charlie Champagne presents a new version of itself, just a stone’s throw away from its original location. The new space can hold many more diners and represents a change in concept. It now comprises various zones, both bright and intimate, which allow for a range of different table layouts. The menu, created by Carlos Durán, features an array of new dishes with a focus on international flavours, in addition to a mouth-watering presentation. Champagne continues to enjoy pride of place as a guiding force that functions in harmony with the chef’s gastronomic creations.

Chow Chow
Opened: April 2017
Chamartín (El Viso)
chowchowmadrid.com

Part of the Rantanplan catering group, this restaurant serves high-quality Japanese-Latin fusion cuisine, where chef Alex Moranda adds a splash of cheerful Latin American flavour and colour to the traditionally elegant cuisine of Japan. The décor, designed by María Villalón, is inspired by Japanese minimalism.

Clos Madrid
Opened: November 2017
Chamberí
restauranteclosmadrid.es

Marcos Granda, owner and sommelier of Michelin star restaurant Skina (Marbella), has landed in the capital with his new eatery. With a dining room that can hold approximately 30 people, Clos Madrid has an utterly seasonal menu and a deep respect for traditional techniques and know-how. The staff is young and a very well-travelled team of professionals. The restaurant offers 3 set menus that change depending on the ingredients available each day, complemented by a large wine list with over 300 varieties.
**Coque**  
Opened: August 2017  
Chamberí  
[www.restaurantecoque.com](http://www.restaurantecoque.com)

Two-star Michelin restaurant Coque has left Humanes and moved permanently to central Madrid. In their new premises, the Sandoval brothers offer an evolved, improved experience, with five separate spaces on two floors: cocktail bar, wine cellar, kitchen, dining room and after-dinner room. Chef Mario Sandoval fashions unique creations made with the best raw materials using techniques based on his own research.

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**Dans Le Noir?**  
Opened: June 2017  
Austrias  
[www.madrid.danslenoir.es](http://www.madrid.danslenoir.es)

Renowned chef Manu Núñez suggests a new way of experiencing food at Dans Le Noir? by creating refined, sensory dishes with superlative ingredients. Guests are served in total darkness, creating an innovative sensory experience that eliminates the sense of sight in what is a ground-breaking social setting. All the serving staff are visually impaired.

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**Dos Cielos Madrid**  
Opened: January 2017  
Austrias  

The Torres Brothers, Sergio and Javier, offer a new culinary experience in Madrid at their recently opened restaurant, Dos Cielos. Located in the old stables of the Gran Meliá Palacio de los Duques Hotel, the new restaurant will share the philosophy that was so successful in Barcelona and earned the brothers a Michelin star. The menu, work of Damián González, features some of the Torres brothers’ signature repertoire, with dishes inspired by Hapsburg Madrid. A nod at classic cuisine with a touch of creativity.
El Arrogante
Opened: June 2017
Chamberí
www.facebook.com/elarrogantebar

El Arrogante is a new establishment offering drinks and food platters. With a vaudeville-style décor, the space is full of small touches that evoke the back room of an old toy workshop, and features a brick and mortar wall. Spread over two floors, it has a main bar area with high chairs where you can enjoy some tapas, as well as an area at the back with vintage tables designed with food sharing in mind. The kitchen is helmed by Pucho Landín, a Galician chef who has worked in the kitchens of Street XO, DiverXO, Barra Atlántica and Lúa. He offers a relatively extensive menu with over thirty seasonal dishes based on market ingredients, rounded out by a special cocktail section.

El Canadiense
Opened: September 2017
Chamberí
www.elcanadienserestaurante.com

El Canadiense is a new eatery by the Bar Galleta group. It’s also Madrid’s first Canadian-inspired restaurant, in terms of its décor as well as its dishes and some interesting touches. The menu is varied, with nods to Canadian gastronomy as well as reinterpreted versions of some of Bar Galleta’s classic dishes. With a décor based on time-worn wood, period furniture, greenery and a host of different items, the new restaurant calls to mind a stone and wood cabin in the heart of Canada. It also offers a semi-private area that can hold ten people, which resembles an inviting greenhouse.

El Hortera
Opened: December 2017
Sol / Gran Vía
elhortera.com

Located in a historic building, this new restaurant with a very kitsch ambience features five spaces spread across three floors: Sala Principal, where you can enjoy some tapas and drinks, Sala Confusión, a fusion of styles, ingredients and cultures, Sala Picnic, because you don’t always need to eat at a table, Sala Karaoke Koreano, where you can dance in between cocktails and food, and El Banquete del Hortera, where you can share a table and be wined and dined by the host. The kitchen is helmed by Javier Aranda (two Michelin stars), who offers a menu featuring a varied selection of gunkan, a steak tartare burger and other surprising creations.
Esencia al cuadrado
Opened: July 2017
Sol / Gran Vía
www.esenciaalcuadrado.es

Esencia al Cuadrado is a new restaurant where you can enjoy traditional cuisine with a modern twist, made with the latest techniques to achieve new flavours and sensations. It’s a perfect fusion of gastronomy, nature and technology. With capacity for some 70 diners, the space has a striking décor featuring wood, exposed brick, copper lamps, vertical gardens and hanging plants. The menu offers dishes from around the world, and the 5-step seasonal set menu is made fresh each day using traditional cooking techniques.

Étimo
Opened: November 2017
Barrio de Salamanca
etimo.es

Chef Begoña Fraire decided to leave “Seis Ocho” and set up shop in a neighbourhood that’s home to some of the city’s finest restaurants. Her new venture features some interesting changes, but she remains faithful to the use of seasonal ingredients of the highest quality, offering an outstanding selection of fruits and vegetables as well as vegetables processed and prepared with no chemical treatment and cruelty-free meat. Organic ingredients have become the hallmark of a healthy and top-notch menu.

Fellina
Opened: September 2017
Chamberí
www.fellinamadrid.com

The most authentic flavours of Sicily, Rome and Naples come together in this Italian restaurant, created as a tribute to film director Fellini, where diners can enjoy imaginative thin-crust pizzas as well as all sorts of traditional Italian sauces and dishes made with high-quality seasonal ingredients. The establishment, owned by the Le Cocó group, has the air of a trattoria and offers good food, a nice ambience and an incredible décor. It also boasts a terrace, and a speakeasy in the basement called Anónimo Club that is open Thursday to Saturday from 5pm to 2am and customers need a password to enter.
**Furtivos**

Opened: July 2017  
Chamberí  
www.facebook.com/furtivosponzano

Pucho Landín brings us this space, conceived as a Galician tavern 2.0. It offers reinvented cuisine from the north-western region that enables diners to enjoy both traditional food and utterly innovative combinations. Located in Ponzano, an area experiencing a gastronomic boom in terms of restaurant openings, the establishment stands out for its use of high-quality fresh ingredients to make each of the select dishes on its menu, which are perfect for sharing. Furtivos also offers its own wine, which goes down smoothly and will please even the most demanding palates.

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**Glass Mar**

Opened: October 2017  
Sol / Gran Via  
www.hotelurban.com/#!es/restauracion/glass-mar-info

Housed in the centrally-located luxurious Hotel Urban, Glass Mar is the first gastronomic venture in Madrid by Ángel León, who holds a total of four Michelin stars (three of them for the restaurant Aponiente in El Puerto de Santa María). The space can hold 28 diners and offers unpretentious, informal dishes designed for sharing. The menu consists of culinary creations that focus heavily on seafood, rounded out by a varied selection of wines and cocktails. The establishment also has striking large windows and a blue marble bar, as well as an imposing giant whale skeleton that dominates the room.

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**Gran Clavel**

Opened: December 2017  
Sol / Gran Via  
www.granclavelmadrid.com

One venue, with three separate areas: a vermouth bar, a wine bar and a restaurant. They each have their own individual menus, décor and identities, but together their aim is to become an embassy of authentic Madrid gastronomy and culture. The vermouth bar, the perfect place to head after work, is brimming with different flavours, dishes and drinks. The wine bar, for its part, offers over eighty Designation of Origin wines as well as some unique flavours in the form of creative tapas for a perfect match. Finally, the restaurant serves traditional food with some original touches.
RESTAURANTS

Grosso Napoletano
Opened: February 2017
Barrio de Salamanca
www.grossonapoletano.com

Grosso Napoletano is a new eatery with an industrial air born of Hugo Rodríguez de Prada’s passion for Naples and its gastronomy, where you can enjoy Neapolitan-style pizzas and a selection of cold starters. The food is simple but meticulously prepared, with fresh ingredients that are nearly all imported from the Italian region. All of the pizzas are prepared in a wood-fired refractory stone oven built in the Italian city by fourth-generation craftsmen, enabling them to be cooked in under 90 seconds. The restaurant also offers takeaway food and makes home deliveries.

Honest Greens
Opened: April 2017
Castellana
honestgreens.com

Honest Greens is a pioneering restaurant in Spain that promotes a healthier way of eating. Benjamin Bensoussan’s menu consists of dishes with no added sugar or processed ingredients, gluten-free and suitable for vegans, vegetarians and low carbohydrate and paleo diets. They are made with fresh, healthy, seasonal ingredients sourced locally and produced with responsible, sustainable methods. With a dining room for 100, the premises feature a large open kitchen with all products on display where meals are prepared right before your eyes.

Japanese Club
Opened: May 2017
Barrio de Salamanca
www.japaneseclub.es

This new eatery offers an innovative menu of unique and exclusive Japanese creations in addition to Mediterranean recipes with Asian touches, all made with top-quality ingredients. The space has a sophisticated ambience modelled on an authentic New York sushi club, and the food menu is complemented by an extensive wine list featuring an exclusive selection of sparkling wines and red, white, and rosé wines from Spain’s finest Designation of Origin regions. Japanese Club also has a cocktail bar where you can enjoy a range of original cocktails in a unique club atmosphere accompanied by live DJs.
**RESTAURANTS**

**Jleo’s**  
Opened: May 2017  
Chamberí  
[www.jleosmedmex.com](http://www.jleosmedmex.com)

In the wake of the success of its first restaurant, Jleo’s has opened a new branch in Madrid. Inspired by the new “fast casual” dining concept, it combines the best of the Mediterranean diet with the best of Mexican cuisine, offering fresh gourmet food in a fun atmosphere with healthy dishes cooked fresh each day using organic ingredients, free-range meat, homemade sauces and 100% natural dressings, which are mixed in front of the customer. The menu is endorsed by a nutritionist and offers an endless range of combinations for diners to choose from. Information on their nutritional content is also provided via the food calculator on the restaurant’s website.

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**John Barrita**  
Opened: June 2017  
Chamberí  
[johnbarrita.com](http://johnbarrita.com)

Chef Javi Estévez together with his head chef, Quike Pedraz, and John Edward Torres and David de la Cal, bring this bar with a rustic/industrial air to life, serving signature sandwiches and original tapas that will not disappoint. The establishment can hold 30 diners and boasts an urban terrace. It places great importance on bread, which is made daily using organic ingredients and cooked in stone hearth ovens, ensuring that each casing is the perfect complement to its filling. Rounding out the offerings is a simple wine list with a focus on Spanish varieties.

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**Kanbun Taberna Oriental**  
Opened: October 2017  
Hortaleza  
[www.restaurantekanbun.com](http://www.restaurantekanbun.com)

Kanbun is an oriental tavern full of history, where generations of experience and devotion to good food come together to bring Madrid the most authentic flavours of the East and West, in a unique setting. In addition to an extremely varied fusion menu, this large and open-concept establishment boasts a lounge area where you can enjoy one of their delicious cocktails.
Kirei Las Cortes
Opened: January 2017
Barrio de Las Letras
restaurante.kabuki.com/es/restaurantes/kirei-las-cortes

Kirei Las Cortes, located in the Hotel Double Tree by Hilton Madrid-Prado, is an urban version of the Kirei Barajas, a refined, elegant venue serving award-winning chef Ricardo Sanz’ personal interpretation of Japanese cuisine. As well as Kabuki sushi and his famous nigiri, there is an innovative selection of makis and futomakis, as well as dim sum, dumplings and gyozas, baos and an original wagyu meat hotdog, created especially by Sanz for this restaurant.

L.A. Sushi
Opened: May 2017
Hispanoamérica
www.lasushi.com/principe-vergara

L.A. Sushi is a Japanese fusion restaurant with a modern and innovative spirit. The menu’s core focus is sushi, as it was interpreted in California in the 1960s. Álex Casado has fleshed out this concept in a menu influenced by various Latin American, Central American, Asian and European countries, which is complemented by a careful selection of wines and sakes. The restaurant also offers a catering service.

La Atrevida
Reopened: March 2017
Barrio de Salamanca
restaurantelaatrevida.com

With chef Óscar Velasco (2 Michelin stars) as a consultant, La Atrevida at the NH Lagasca hotel boasts a menu consisting of product-based cuisine with modern twists of traditional tapas, ready to serve and enjoy at any time of day, and more sophisticated dishes with a cheerful touch. The venue is divided into two separate areas: the bar for snacks, and a spacious and simply decorated restaurant, for leisurely, quiet lunches and dinners. There are also two areas reserved for groups.
RESTAURANTS

La Boiga Taberna
Opened: October 2017
Barrio de Salamanca
laboiga.com/taberna

La Boiga Taberna embraces a gastropub concept that seeks a return to the flavours of the past through the use of quality ingredients, without shying away from more contemporary and seasonal culinary creations. Particularly outstanding menu offerings include the meat—Iberian pork as well as beef from Salamanca—, which is controlled from source (slaughtered in the establishment’s own abattoir) to plate. La Boiga Taberna also produces its own Manzanilla Cacereña olive oil.

La Clave
Opened: May 2017
Barrio de Salamanca
restaurantealaclave.com

Set in an early 20th-century coal bunker, La Clave is a restaurant specialising in Spanish cuisine, with a choice of 70 traditional regional dishes made with superior quality ingredients, featuring stews and soups. The wine list contains 60 prestigious labels, and there is a terrace for enjoying the good weather, with a bar, cocktails and background music as well as spacious rooms and areas for holding events.

La Pavía
Opened: July 2017
Chamberí
www.facebook.com/La-Pavía-de-Chamberí-321796208249340

La Pavía restaurant opens its doors in a culinary team-up between father and son Juan Salazar (Sr. and Jr.), who put all of their know-how to use to create authentic market cuisine using quality ingredients, in a new establishment with an informal vintage atmosphere. Cod stands out as the key ingredient on the menu, which also offers a notable selection of some of the dishes that Salazar made famous in the now defunct El Foque. The culinary offerings are rounded out by a wide variety of cocktails, Spanish wine, cava and champagne.
La Sal del Mentidero
Opened: October 2017
La Moraleja
mentiderodelavilla.es/la-sal

Lara Alonso del Cid and Borja Anabitarte have opened this new restaurant in Madrid, which makes no bones about its devotion to seafood. The owners of El Mentidero de la Villa, El Mentidero catering service (the only one approved by Hotel Palace), La Villa del Mentidero and Mentidero & Gin bring a little piece of their summers in Huelva to the city, with a concept based mainly on prawns, although other seafood and fish are also offered. The cuisine is simple but original and the menu is designed for sharing. The restaurant also has a play zone for children.

La Santpere
Opened: February 2017
Retiro
www.facebook.com/lasantpere

At night the former Taberna Pedraza turns into La Santpere, a new restaurant run by Santiago Pedraza and Carmen Carro specialising in Catalan cuisine. It offers a brief menu comprising the region’s most traditional dishes made with quality ingredients from Catalonia’s top suppliers. The wine list, which features a number of labels from the region, is the same selection that is used by the venue’s lunchtime tenant: Carmen Casa de Cocidos, a restaurant specialising in Madrid-style stews since 2016.

La Terraza (Florida Retiro)
Opened: May 2017
Retiro
www.floridaretiro.com/la-terraza

Part of the modern Florida Retiro multi space, La Terraza is a hidden corner among the treetops designed for enjoying the Madrid sky, with a unique view of the symbolic Florida dome, one of the city’s most spellbinding, magical spots. Located on the roof of El Pabellón, this is where chef Joaquín Felipe conjures up the raw food dishes on his restaurant menu. La Terraza is the ideal choice for snacks, cocktails and a casual meal.
**RESTAURANTS**

**Lakasa**  
Opened: January 2017  
Chamberí  
www.lakasa.es

Lakasa is a modern tavern serving chef César Martín’s signature creations in full or half portions, to share or to enjoy alone. Now in a new location boasting a charming terrace, it serves the same high-quality food in more spacious, sophisticated and unfussy surroundings. The menu consists of dishes created with seasonal products that are both traditional and light. Game is the house speciality and wines are available as full or half glasses. The restaurant serves everything from breakfast to late night drinks.

**Las chicas, los chicos y los maniquís**  
Opened: August 2017  
Barrio de las Letras  
www.losmanquis.com

Located in Hotel Axel Madrid, right in the heart of the city, this establishment is part of the Barcelona-based Group Iglesias and aims to bring the La Movida movement of the 1980s back to life, from a culinary point of view. Both its décor and the background music evoke the fun and transgressive iconography that defined an entire generation.

**Lux Madrid**  
Opened: June 2017  
Barrio de Salamanca  
luxmadrid.es

Lux Madrid, the new restaurant by the La Máquina group, takes diners on a gastronomic journey with its elegant and innovative international cuisine. Housed in a 1000m² renovated building and spread across four floors, it offers a culinary world tour of dishes and recipes from Spanish, Asian, Italian and Mexican cuisine, setting an example in terms of exacting standards, elegance and sophistication. It also boasts a spectacular cocktail bar.
RESTAURANTS

Madame Sushita
Opened: June 2017
Castellana
sushitacafe.es/madame-sushita

Madame Sushita is the Sushita Group’s fourth restaurant in Madrid. The chain is now a top name in Madrid for Japanese cuisine at competitive prices. The décor, with its fascinating library setting, is inspired by decorative fashions to the fore in 1867, creating a great attraction between East and West. As well as the usual signature dishes, there are new fresh pasta recipes made with organic flour. There is a sushi bar, a charcoal stove, a 30m² terrace, a shoe shine service and a private room. A powder room with makeup and hairdressing services is coming soon.

Medea
Opened: January 2017
Chamberí
medearestaurante.com

Medea is an innovative concept by chef Luis Ángel Pérez from Valladolid, offering three tasting menus that are not written down or set in advance, rather customised to the preferences of the diners at the table. This is globe-trotting, conceptual cuisine featuring unusual combinations that depart from tradition, with avant-garde touches that create unique fusions of apparently conflicting cultures and ingredients.

Media Ración
Opened: March 2017
Chueca
mediaracion.es

Located on one side of the Urso Hotel & Spa, Media Ración serves share plates made with traditional flavours, cooked using premium quality ingredients and based on market cuisine. Run by the same owners as Cuenllas, one of the biggest names in Madrid’s gastronomic scene whose roots hark back to 1939, and with a kitchen helmed by chef Antonio de Álamo, it is an informal spot for enjoying tapas at the bar or at a table in the dining room.
niMÚ Barquillo
Opened: August 2017
Chueca
http://www.nimubistro.com

León-based group Vamuca has launched niMÚ Barquillo, the successor to the niMÚ Bistró. At the helm in the kitchen is Dominican chef Héctor Arias, who perpetuates the classic house style that focuses on Mediterranean gastronomy, but adding Caribbean and Asian touches. This new eatery will also offer some innovative and casual options, such as delicious tapas to enjoy at the bar.

Numa Pompilio
Opened: June 2017
Barrio de Salamanca
restaurantenuma.com

Numa Pompilio is the new Italian restaurant in which Sandro Silva and Marta Seco, from the restaurant group El Paragua, serve delicious Italian food that goes beyond typical pasta and pizza dishes. Pasta is made in public view and the wine list, designed by award-winning sommelier Juanma Galán, comprises more than 150 Italian wines, as well as other national and international choices. The restaurant has a beautiful terrace and a sumptuous décor reminiscent of classic, baroque Italy, full of frescoed walls, plants and mirrors.

Ottica Restaurante
Opened: March 2017
Prosperidad
otticarestaurante.com

Ottica, a restaurant specialising in Mediterranean fusion cuisine whose menu is replete with an array of subtle nuances, offers everything from Italian and Spanish dishes to Asian and Mexican food. These nuances extend to the establishment’s décor: its two floors feature large windows and a striking contrast of colours, materials and atmospheres. It also has an extensive breakfast menu, a cocktail bar and a pleasant terrace for the summer months.
**PEYOTE SAN**
Opened: February 2017
Salesas
www.larrumba.com/peyote-san

This recently created restaurant, part of the Larrumba Group, offers a surprising menu with the best of Mexican and Japanese cuisine. Chefs Hugo Muñoz and Roberto Velázquez master the flavours of these faraway lands, which meet harmoniously in a venue whose décor is inspired by the graffiti culture. It has a special cocktail area and they serve a full brunch at weekends.

**Pikda Meet & Dreams**
Opened: September 2017
Retiro
www.pikda.es

This hamburger restaurant uses 100% premium beef from the best cattle in Green Spain. There is a notable emphasis on quality, with ingredients selected daily, and on personalised service. The menu’s main focus is on beef cooked on the restaurant’s innovative holm oak charcoal grill, the only one in the area, in an open-concept kitchen. Customers can also order veggie burgers or design their own burgers. The space is large and full of light, with an industrial-style décor infused with warm overtones provided by the smell of natural wood and charcoal. It has a climate-controlled terrace and a large bar where customers can enjoy the restaurant’s dishes in the form of tapas.

**Picoroco**
Opened: March 2017
Salesas
www.picoroco.es

At Picoroco, a new restaurant that serves traditional Basque cuisine, chef and owner Itxaso Elosegui revisits three generations of family recipes, offering dishes made from quality ingredients with recognisable but updated flavours and never straying from his fun approach to cooking. The establishment, which features an inviting minimalist décor, has four separate spaces and two floors. Three of the spaces are used as dining rooms, and the fourth is a private area where diners can enjoy the appealing range of culinary offerings in a more intimate setting.
Piú di Prima  
Opened: January 2017  
Fuente del Berro  
www.restaurantepiudiprima.com

Revamped restaurant Piú di Prima, now managed by Teresa Santillana, offers new concept Italian food with a more affordable menu than its predecessor. Chef Stefano Franzin, who has worked at several Michelin-starred restaurants, is internationally renowned for making one of the world’s best risottos. Here, he offers home-made pasta classics, made daily with Italian flour and beautifully presented.

Radio Rooftop  
Opened: April 2017  
Barrio de Las Letras  

This restaurant, on the roof of the Hotel ME Madrid, has a spectacular terrace and an indoor dining room in which to enjoy the culinary talents of young, creative chef, David Fernández. Beautifully decorated with a tropical theme, a cosmopolitan feel and a menu based on Mediterranean cuisine, diners enjoy outstanding Peruvian and Malaysian dishes made with seasonal products that change from week to week. There is a comprehensive dessert menu, as well as an impressive international wine list and an exciting selection of signature cocktails, making this an ideal venue for events and musical performances.

Ralph’s  
Opened: June 2017  
Chamberí  
www.grupogamchulo.com/restaurante-ralphs

Ralph’s, a cozy restaurant with the air of a classic pub, serves traditional food with modern and international touches. The menu is first-rate and very reasonably priced. The cuisine is based on quality ingredients and the dishes, designed for sharing, include everything from time-honoured recipes to more original and international offerings. The establishment, with a décor that displays industrial, colonial and vintage influences, can hold 120 diners and offers areas with different atmospheres: an informal area, a double bar and a more formal dining area that can be converted into a private dining room.
**Restaurants**

**Ramen Shifu**  
**Opened:** January 2017  
**Barrio de Salamanca**  
ramenshifu.com  

In the heart of the Salamanca neighbourhood, this restaurant serves *ramen*, a typical Japanese noodle soup. Decorated to look just like a Japanese tavern, and with a menu featuring different varieties of the signature dish, there are also reasonably priced starters and desserts and a set lunchtime menu from Mondays to Fridays, excluding holidays. There is also a selection of healthy frozen beverages, tea and lemonade, including the famous green tea ice-cream.

**Restaurante Corral de la Morería**  
**Opened:** October 2017  
**Madrid de los Austrias**  
www.corraldelamoreria.com/restaurante/gastronomia.html  

This eatery represents the culmination of Corral de la Morería’s gastronomic evolution, since prior to its opening the establishment was already home to Restaurante Tablao (in the stage area). Restaurante Corral de la Morería is thus a space that’s different to and separate from the flamenco club. Consisting of just four tables, it showcases the creations of David García, who earned a Michelin star as head chef at Álboro restaurant in Madrid. His creations take the shape of the “Season and Evolution” tasting menu which is complemented by an impressive wine list offering a selection of 400 different liqueur wines.

**Rocacho Brasas & Bar**  
**Opened:** July 2017  
**Chamartín**  
rocacho.com  

Rocacho Brasas & Bar is a restaurant that uses quality market produce to reclaim the traditional flavours of Spanish cuisine. Culinary offerings include meat from León and fish from various Galician fish markets, cooked over charcoal and wood fires in an open-concept kitchen. Rice dishes are also a house speciality. In addition to food, the restaurant offers original cocktails and a selection of champagnes and liqueurs, as well as a wine list with over 50 varieties from all over the world. It also boasts a glazed terrace that adjoins the restaurant.
**Santerra**
Opened: September 2017
Barrio de Salamanca
[santerra.es](http://santerra.es)

Santerra is a restaurant with a menu devoted to game and local ingredients that offers market cuisine with Castilian roots, where you can enjoy tapas and dishes that blend tradition with innovation. Chef Miguel Carretero defines his food as lowland forest and mountain cuisine. His culinary creations are offered as a set menu based on market cuisine at lunchtime, with more elaborate dishes served for dinner. The establishment is divided into two areas: the ground floor holds the restaurant, while on the upper floor you’ll find Barra Fina de Barrio, where customers can enjoy a glass of beer or wine accompanied by traditional tapas.

**Sargo. El arrecife de Madrid**
Opened: July 2017
Barrio de Salamanca
[www.sargomadrid.com](http://www.sargomadrid.com)

The menu at this inviting Mediterranean restaurant centres on dishes made with the finest ingredients from land and sea. Conceived by Galician chef Pucho Landin as "Madrid’s coral reef", it pays tribute to his homeland with dishes that stand out for the skilful use and handling of their ingredients as well as their meticulous preparation. The food menu is complemented by an extensive wine list offering various Designation of Origin wines and by a fully-stocked cocktail bar, in a space divided into three different zones which also has a bar area with high tables.

**Sky Sushi & Ramen Bar**
Opened: June 2017
Paseo del Arte
[skysushi.es/recoletos](http://skysushi.es/recoletos)

The Sky Sushi restaurant chain, known for its Japanese-Mediterranean fusion food, has opened a small restaurant in the city centre offering the most successful dishes from its other restaurants. With a Bohemian, cosmopolitan design, there is a small terrace and a full menu offering everything from traditional Japanese fare including *ramen*, the well-known Japanese soup, to their original home-made creations.
RESTAURANTS

Somos
Opened: February 2017
Princesa
www.somosgarra.es/somos

Somos, the restaurant at Hotel Barceló Torre de Madrid, is the first in the city to have two separate menus: one with a selection of lunchtime dishes, another for dinner. Lunchtime options include Mediterranean-inspired creations with a nod at the cuisine of Madrid, while dinner is a more sophisticated, avant-garde affair, with oriental influences.

Soy Kitchen
Opened: March 2017
Chamberí
soykitchen.es

Soy Kitchen offers a unique experience where chef Julio Zhang fuses Chinese fare with elements of Spanish and Peruvian gastronomy to produce a cosmopolitan and market culinary adventure. There are two tasting menus and an à la carte menu, where diners choose what they want to eat (and pay), and the chef prepares something different and unique. On weekdays, an Executive Menu offers the chef’s best creations, with extra-speedy service. The La Barra area serves a special dim sum menu and informal nibbles to enjoy with cocktails or with sherry wines.

Steak Burger
Opened: June 2017
Sol / Gran Vía
www.steakburger.es

Steak Burger has opened a flagship restaurant in the popular Gran Vía in Madrid, serving Spanish beef from the Finca Jiménez Barbero, chamber aged and cooked on a holm oak fired grill. Occupying premises of more than 400-square-metres, the restaurant mixes modernity and tradition and is decorated like a butcher’s shop with a wealth of details.
RESTAURANTS

Sugarcane
Opened: January 2017
Barrio de Salamanca
sugarcanemadrid.com

Dishes from countries around the world are available to enjoy in the dining room or on the terrace at Sugarcane. The menu features Latin American, Asian, American and Arabic cuisine, all designed for sharing. This spacious, welcoming restaurant is beautifully decorated with wood, plants and spectacular lamps.

Superchulo
Opened: June 2017
Malasanya
www.superchulomadrid.com

Superchulo is a new eco-friendly vegetarian restaurant in Malasanya. With the slogan ‘Feeding lively minds’, it aims to offer healthy, natural, organic and sustainable food with no additives and utmost respect for ingredients. The large establishment has lots of natural light and is decorated in light tones. Its two floors are divided into different spaces: “The Forest” “The Tree Cabins”, “The Playground” and “The Market”. There is also a cocktail bar on the ground floor called “The Cavern”. In addition to the food, the restaurant offers organic wines, organic cola and alcohol macerated by the owners themselves.

Surya
Opened: February 2017
Malasanya - Triball
www.suryarestaurants.com

A modern, up-to-date take on Indian cuisine has found a home at Surya in Madrid, serving authentic street food from Mumbai’s hidden stalls in a casual, cheerful, colourful setting designed by Fabio Camarotta and Alicia Bowers. Located next to the Plaza de Callao and staffed by a team of Indian chefs, diners are invited to discover different Indian regions by trying the dish of the week. A set menu is available from Monday to Friday and an Indian-Inspired brunch is served at weekends.
Taberna DeAtún
Opened: March 2017
Retiro
deatun.com

Following in the wake of the success of its predecessors, Taberna DeAtún is the DeAtún Group’s third restaurant in Madrid. Once again, group founder Christopher Golding has chosen to install an open kitchen to prepare dishes that fuse dishes from Cádiz and from Japan, featuring Almadraba red tuna, the star ingredient and the kingpin of the innovative, exquisite creations of Cádiz-born chef Damián Rios, one of Spain’s greatest tuna experts. With a décor conceived by Martínez & Pando design studio, the venue is warm yet fresh, reminiscent of the light of southern Spain with shades of indigo and ivory.

Taberna La Elisa
Opened: October 2017
Barrio de las Letras
eltriciclo.es/la-elisa

Madrid-based restaurant group TriCiclo has launched its fourth venture: a typical 1907 tavern which has retained its original name. The interior has also been preserved, including the wooden bar, tables, walls and even the collection of beers displayed on shelves. The menu, which is informal, traditional with almost gypsy undercurrents, is based on Castilian cuisine, with carefully presented dishes that blend tradition with contemporary updates and haute cuisine with authentic regional cooking. The establishment, which accepts table reservations, aims to be a place for pre-lunch drinks and snacks, lunch and dinner. This pub formula is rounded out by a selection of beers, wines and vermouth.

Taquería de los Batos
Opened: May 2017
Chamberí
www.taqueriadelosbatos.com

This new Mexican restaurant brings a little bit of Mexico to Madrid. It prides itself on using only the finest ingredients and on its affordable prices. Dishes are prepared using fresh vegetables and the kitchen opens every day and also serves breakfasts and snacks. Its décor is guaranteed to brighten up your day day with the cheery colours and themes of the Central American country.
**The One**  
Opened: July 2017  
Barrio de Salamanca  
[www.facebook.com/lagasca.the.one](http://www.facebook.com/lagasca.the.one)

The One brings genuine Cantonese food to Madrid, enabling diners to enjoy authentic recipes from Hong Kong and healthy, low-fat food made to order with fresh, first-rate ingredients and a whole lot of love. The chef, Dave Cheng, has chosen traditional dishes rarely found in Spain, created with ingredients bought daily and homemade sauces and dressings prepared in the traditional manner with a few signature touches. The food is complemented by a nice selection of Spanish wines with different price points from various Designation of Origin regions, as well as a small selection of champagnes.

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**Urrechu Velázquez**  
Opened: September 2017  
Chamartín (El Viso)  
[urrechuvelazquez.com](http://urrechuvelazquez.com)

Urrechu Velázquez offers a gastronomic experience that inspires the five senses. The ingenuity of award-winning chef Iñigo Urrechu, who sees gastronomy as an art, has produced a menu that mixes and combines the finest ingredients with creative culinary techniques from his homeland, the Basque Country. Of the restaurant’s five rooms and outdoor terrace, the room on the upper floor is particularly striking. Devoted to the senses, its décor features a large panoramic wall onto which previously unseen images of the restaurant, the chef and the ingredients are projected, with mood music playing in the background.

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**Zaperoco**  
Opened: March 2017  
Barrio de Salamanca  
[www.zaperocomadrid.com](http://www.zaperocomadrid.com)

Haute cuisine techniques and superlative quality ingredients are used to fuse the culinary culture of the Philippines, Peru, Brazil and Thailand with Japanese gastronomy to create fresh, original dishes. In addition to food, Zaperoco offers music and a selection of cocktails and sakes to enjoy at any time of day.
BARS, CAFÉS AND NIGHT CLUBS

A Wamba Buluba (Sala Fun House)
Opened: September 2017
Chamberí
www.awambabuluba.com

Barcelona’s renowned dance club A Wamba Buluba Club Rock ‘n’ Roll Club has opened a venue in Madrid, launching an essential platform for the presentation and promotion of emerging bands and live music. The venue fosters a way of understanding club culture that gives priority to programme quality and a love of music.

Bala Perdida Club
Opened: October 2017
Barrio de las Letras
www.balaperdidadamadrid.com

Bala Perdida Club is the cocktail bar in Hotel Axel’s restaurant Las Chicas, Los Chicos y Los Maniquís. Located in an underground urban cave with an original exposed brick wall, coloured lights, signature cocktails and the slogan #jaranaisallowed, the venue offers a wide variety of snack food and a unique atmosphere as well as a fun programme. It’s the ideal place to head after work or for an early start to a night out. The names of all of the cocktails, which have a heavy focus on natural ingredients, are allusions to songs or famous people from Madrid’s Movida movement. Virgin cocktails are also available, and the club hosts sessions by DJs and invited guests.

Café Angélica
Opened: April 2017
Malasaña
cafeangelica.es

This small, welcoming eatery by the Deluz Group is a haven for coffee aficionados. The café specialises in outstanding, hand-roasted signature coffees from small producers in Ethiopia, Rwanda, Tanzania, El Salvador, Colombia, Guatemala and Brazil. Visitors can also buy fresh herbs, nuts, coffee and tea, and taste salads, toasted sandwiches and filled rolls made with premium quality, organic ingredients.
Café Comercial
Reopened: March 2017
Chueca
cafecomercialmadrid.com

In 2015 Madrid’s oldest café, which since 1887 had been attracting a clientele of intellectuals, politicians, comedians and public officials who would while away their time drinking coffee, liqueurs and discussing aspects of life in Madrid, shut down. Two years later it has reopened following a refurbishment that has been careful to retain its original Bohemian spirit. Among other changes, it will now offer a full lunch and dinner service designed by Pepe Roch, who has a preference for traditional flavours made with products from Madrid, albeit with a contemporary twist.

Café del Nuncio
Reopened: July 2017
La Latina
cafedelnuncio.es

This historic café is reopening to offer an experience reminiscent of 19th century Viennese cafés, with a classic yet welcoming décor and a relaxed atmosphere conducive to unhurried conversation. As well as coffee and tea, cocktails and other types of beverages, the menu features recipes borrowed from Europe’s most symbolic cafés, as well as an extensive wine list compiled by Ana Martín, which brings back barrel wines. Enjoy the pleasant terrace on the staircase of Calle Segovia in summertime.

Easy Bolo
Opened: September 2017
Malasaña-Triball
www.suryarestaurants.com/surya-callao-madrid

Easy Bolo, located on the ground floor of Surya restaurant, is a new clandestine space accessed through a secret door behind the bar. Influenced by the original New York speakeasies but mindful of its Indian roots, the space combines music and cocktails to suit all tastes, inspired by the wide variety of spices used in Indian cooking and the era of alcohol prohibition in the Asian country in the 1950s. From Thursday to Saturday bartender and cocktail bar manager Alexandre Beck offers an array of mixed drinks –sweet, savoury, bitter, spicy and more– in which the aromas of India take centre stage. There is also a menu of light snacks, with dishes inspired by Bombay street food.
El secreto de Velázquez
Opened: May 2017
Barrio de Salamanca
restaurantelaclave.com/el-secreto-de-velazquez

El Secreto de Velázquez, located in an 1895 coal yard that served residential homes, is the cocktail bar at La Clave restaurant. While La Clave’s rooms offer informal dining, El Secreto de Velázquez offers a pleasant atmosphere for some post-meal table talk or to unwind after work. In addition to a cocktail menu with over 30 different drinks, including 18 premium gins, there is also a food menu based on tapas and aperitivos, with a wide variety of starters, dishes and stews from the restaurant menu. The space is also ideal for private and company events.

Garra Bar
Opened: February 2017
Princesa
www.somosgarra.es/garra

Located on the ground floor of the Barceló Torre de Madrid hotel, Garra Bar offers a marvellous selection of cocktails. This elegant, New York-style bar, designed by renowned interior designer Jaime Hayón, is the ideal spot for an evening drink or cocktail in the heart of the Madrid. Specialising in mixed drinks, cocktails and juices, on Thursdays, Fridays and Saturdays it has a cultural programme that includes jazz, live music and DJ sessions.

Hangar 48
Opened: October 2017
La Latina
www.hangar48.com

Hangar 48 is a strong new entry on Madrid’s nightlife scene which presents an innovative entertainment programme that includes live music, art, performance pieces, film and more. In addition to aiming to become a meeting place that offers concerts to suit every taste, it also has a team of DJs who play a carefully-chosen selection of past and present hits until the early hours of the morning. Its spaces are large and versatile, enabling them to be set up for custom events.
Kubrick Madrid
Opened: March 2017
Chueca
www.kubrickmadrid.com

Located in the heart of the Chueca neighbourhood and packed with entertainment and cultural offerings, Kubrick Madrid presents the city’s first “Artistic Nights”. A concept that is already popular in other European cities, it features new performances every week by different multidisciplinary artistes. Spaces include a general lounge with a beautiful bar and small stage, a cocktail area with a sofa and bar, and an exclusive private room for parties and small functions.

La Loca Juana, Bar de Vinos
Opened: March 2017
Chamberí
lalocajuanabardevinos.com

La Loca Juana wine bar is a new take on the traditional Spanish tavern. It offers an extensive selection of wines from different countries, as well as vermouth, cider, beer, mixed drinks and premium quality national gastronomy. The venue is also used for wine, oil and ham tasting sessions, live music shows and themed and cultural meetings with a focus on wine. All at very affordable prices.

Medias Puri – The Secret
Opened: February 2017
Lavapiés
mediaspuri.com

It may look like a typical local haberdashery store, but that’s just a front. Medias Puri-The Secret mimics a clandestine nightclub in the basement of the Teatro Nuevo Apolo. The nightclub is the work of the producers of the “The Hole” saga of shows, and offers one of Madrid’s most spectacular night time experiences, consisting of cocktails, shows, gastronomy and lashings of fun. With capacity for 1,000 people, there are three dance floors, the Sala Central (Main Room), the Sala Negra (Black Room), and the Apotheke (Pharmacy).
Stella
Reopened: September 2017
Sol / Gran Vía
www.facebook.com/Stella-Club-497379157281040

Stella Club, located near Puerta del Sol, is a legendary nightspot from the post-Movida movement era. Having undergone a refurbishment that has given top priority to sound quality, it offers the latest electronic music. The club’s décor has an industrial tone and there is a VIP zone behind the DJ booth. Musical offerings include the Sigh session and the Muzic session, which see various DJs liven up the night.
Alma en Pena
Opened: April 2017
Chueca
https://www.almaenpena.es/

Spanish footwear company Alma en Pena has opened its first store in central Madrid. Founded in Florence in 2006, it has become a household name in Spain and its products are available all over the world. With a Hindu-inspired interior décor, this new flagship store in Madrid sells shoes whose designs focus on the little details and feature embellishments like feathers, stones, bows, beads, buttons and other delicate items.

Atlético de Madrid Store
(Wanda Metropolitano)
Opened: September 2017
Canillejas / Las Rosas
shop.atleticodemadrid.com/stores/atletico/es

Level -1 on the west side of Atlético de Madrid’s new stadium, the Wanda Metropolitano, is home to the team’s new megastore. In its 1,300 square metres, fans of the red and white team will find all sorts of official club merchandise. A wide range of footwear, training apparel, official kits, jerseys, a custom printing zone, garments bearing the club’s logo and all sorts of merchandise can be found along the route marked out for customers exploring the shop.

Bonton
Opened: September 2017
Barrio de Salamanca
www.bonton.fr

Bonton, a French company known for its pioneering concept store aimed exclusively at children, has opened its first shop in Spain after 10 years of selling its kid’s collections through multi-brand stores. With this opening, Bonton’s flagship store will now be located in a non-French European city. In addition to children’s clothing collections, the 250m² space offers a large selection of gift items, gadgets, decorative pieces and furniture.
**Brand Market**  
Opened: October 2017  
*Sol / Gran Via*  
*thebrandmarket.es*

Brand Market is a new pop-up store located in central Madrid. In it you’ll find top fashion brands, accessories, decorations and handicrafts, in addition to other merchandise. You can also enjoy live music, a "chill out" space, performances, events and more. The store also organises gatherings with independent designers as well as workshops and exhibitions.

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**Plaza Río 2**  
Opened: October 2017  
*Madrid Río*  
*www.plazario2.com*

Plaza Río 2, located in Madrid Río opposite Matadero Madrid, is a shopping centre with as many as 160 shops by major national and international brands, as well as a wide range of restaurants. The main draws include a large terrace on the fourth floor offering panoramic views of the city and the reclaimed Manzanares River. There’s also a recreational area for children on the terrace, as well as a play centre that offers scheduled activities featuring the latest technology.

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**Creamies**  
Opened: March 2017  
*Malasaña-Triball*  
*www.creamies.es*

Creamies is a small and original ice cream parlour with the distinction of being Spain’s first ice cream sandwich shop. Decorated in motifs that evoke the 1980s, it offers several flavours of ice cream in the form of sandwiches (standard, XL or XXL), and you can add any of the six toppings offered.
Decathlon
Opened: December 2017
Malasaña / Triball
www.decathlon.es

The French sporting gear company has opened a new megastore in one of Madrid’s fastest growing shopping streets. Along with the stores in Calle Princesa and Calle Ortega y Gasset, this new store entails an expansion for the brand in the city centre. Located in a building that formerly housed Fuencarral Market, the store has an area of 2,400 square metres, spread over three floors where you’ll find the latest sports equipment, textiles, shoes and accessories for over 110 sporting disciplines.

Dough Madrid
Opened: August 2017
Barrio de Salamanca
www.doughmadrid.com

Dough is a little spot with a lot of charm where you can eat biscuits in a very original manner. With its slogan “It’s made the same but it’s eaten differently”, it was conceived with the aim of revolutionising baking. It offers traditional biscuits made by hand each morning, using fresh ingredients with no additives or preservatives. The end products are of excellent quality and will delight even the most demanding palates.

Eamsee Madrid
Opened: April 2017
Chueca
eamsee.com

Diana A. Alemán, Helena Mutis and Alexandra García Pulgar, three Venezuelan entrepreneurs, are the owners of this welcoming décor and interior design emporium and studio in central Madrid, selling a selection from the world’s leading brands of interior design. They offer a comprehensive consultancy and interior design services allowing customers to view a selection of pieces in their homes to ensure the perfect choice.
**Guess**
Opened: April 2017
Malasaña - Triball
www.guess.eu/es

US fashion firm Guess has opened a flagship store in Calle Fuencarral, in the heart of Madrid. With 300 m² on two floors, the store showcases the brand’s fashion and accessories for men, women and children. Its white walls and clothes racks offer a perfect contrast to the bright, high-tech lamps and screens that exhibit their assorted designs and to the glamorous materials and details on sale.

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**Ikea Temporary**
Opened: May 2017
Barrio de Salamanca
www.ikea.com/ms/es_ES/campaigns/tienda-serrano

IKEA has launched its first urban concept store where, for a limited time only, it offers a great selection of specialised products on 900 m² on two floors. Visitors can also enjoy an array of ideas, experiences, activities and special collaborations while sipping organic coffee and tasting gourmet products in the FIKÅ area. This time the focus is on bedrooms which clients can design with the help of a virtual assistant and their bespoke wardrobe service.

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**Luis Negri**
Opened: October 2017
Barrio de Salamanca
luisnegri.com/boutique-madrid

Luxury bag brand Luis Negri has opened its first flagship store in Madrid. In a space with an area of 150 square metres, the store offers exclusive creations that combine craftsmanship with design and reflect the personal universe of the renowned designer. The décor is based on neoclassical lines, and you’ll find everything from the brand’s most iconic bag, the bauletto, to more sophisticated and Baroque designs. There is also a workshop on the ground floor where you can get an idea of the manual labour that goes into each creation, where trades like marquetry, sewing and upholstering have been given a new lease of life.
SHOPPING

Mango
Opened: March 2017
Barrio de Salamanca
shop.mango.com/ES

The Spanish firm has opened its flagship store in Calle Serrano, selling the latest from its Woman, Man and Kids ranges. With 2,000 m² on four floors, leisurely shopping is in order. There is an indoor garden with a permanent exhibition of mannequins and the store is equipped with all the latest sales technologies such as digital dressing rooms, e-tickets, PayGo payment facilities and the Shazam In-Store app.

Merida CdC
Opened: March 2017
Casa de Campo
www.meridacdc.com

Renowned Taiwanese bicycle company Merida CDC has opened this centrally-located space to offer cycling aficionados an extensive range of products. With a concept that the firm calls Merida Strategic Dealer, they offer the most extensive product range with the latest innovations, all with specialist advice. The 250 m² store is arranged according to different types of bicycles, and it has a workshop and a spacious area with accessories, nutritional products and garments for cyclists.

Minimalbath Interiorismo
Opened: June 2017
Malasaña - Triball
www.minimalbath.com

This store specialises in interior design, decoration and refurbishment projects. It has a stunning bathroom furniture and coverings showroom featuring the best brands on the market. There is a workplace and meeting area in the basement, suitable for meetings, presentations, events and co-working activities among decorators, interior designers, architects and designers requesting products or services from the store.
SHOPPING

Sephora
Opened: June 2017
Sol / Gran Via
www.sephora.es

French perfumery chain LVMH has opened a high-tech flagship store in Puerta del Sol, after moving from number 3 to number 11. This 550 m² premises are equipped with audiovisual and digital equipment throughout, and sell a more extensive variety of cosmetics, perfumery and drugstore products than the brand’s other stores. There are innovative areas and services, such as makeup artists in the Beauty Hub, free hair touch-ups and professional hairdressing services.

Tesla
Opened: November 2017
Barrio de Salamanca
www.tesla.com/es_ES

With the new Tesla Madrid dealership, the manufacturer has launched its direct sales model in the capital, enabling us to discover what life is like with a Tesla electric vehicle. The 250m² space offers information, demonstrations and test drives of its electrical vehicles, and sells Tesla’s new Model X and Model S. The dealership is divided into two levels: on the lower floor you’ll find the only physical car on the premises, a Model X 100D, and the upper floor is where specific vehicle features are selected prior to purchase.

Lego (La Vaguada)
Opened: November 2017
Barrio de El Pilar
www.lego.com/es-es

Lego has been part of Spanish homes for the past 43 years, but now the Danish toy multinational has opened its first physical store in Madrid, in La Vaguada shopping centre. With over 400 different sets and 300 new items, it’s the ideal place for the young – and not so young – to customise their figures and characters with pieces from something called the “Pick a Brick” wall. In addition to the more commercial items, the store also sells the brand’s most exclusive pieces, offering items you only used to be able to find online. Another flagship product is Lego Boost, a new digital platform that kids aged 7+ can use to build models by programming a set of electronics components using a tablet.
**Shopping**

**Weekend MaxMara**
Opened: October 2017  
Barrio de Salamanca  
[es.weekendmaxmara.com](http://es.weekendmaxmara.com)

Max Mara presents its Weekend line in one of Madrid’s busiest shopping areas. With an area of 190m², its interior has a contemporary Italian design that combines retro furniture, old photographs and wallpaper. There is also a small back patio with an abundance of greenery. To celebrate this opening, Weekend by Max Mara has created a limited edition handbag, the *Pasticcino*, in a cotton and linen wicker fabric with a red-toned pattern inspired by elements of traditional Spanish culture.

**Wod Element**
Opened: June 2017  
Princesa  
[https://wodelement.com/](https://wodelement.com/)

Wod Element is a benchmark shop in Calle Princesa that sells and markets sports materials for activities such as functional training, endurance and CrossFit. Across more than 200 m², they offer sports clothing as well as an excellent range of accessories and nutritional products, always supported by professional advice. The ground floor has a box for product presentations, seminars and different events involving these sports.

**Zara**
Opened: April 2017  
Castellana  
[www.zara.com/es](http://www.zara.com/es)

The world’s biggest Zara flagship store by fashion giant Inditex is in Paseo de la Castellana, Madrid’s financial district. With a 6,000 m² shop floor on four eco-efficient floors, the store sells the latest trends from the popular Spanish fashion brand for men, women and children.
MARKETS AND OTHER GASTRONOMIC VENUES

Calle Gourmet
Opened: February 2017
Madrid Río (Puerta del Ángel)
www.callegourmet.com

The La Ermita shopping centre is home to the city’s first indoor gastronomic street food market where a varied, creative, high-quality gastronomic offer is available from Friday to Sunday. Inspired by America’s street food culture, the market has a central bar and 12 fully equipped stalls that serve tasty, freshly-cooked street food, including innovative desserts. There are also small corners for enjoying cocktails, artisan drinks, speciality coffees and even gourmet popcorn.

Food Market Barceló
Opened: March 2017
Chueca
mercadobarcelo.es

The Mercado de Barceló houses this new gourmet space where culture, leisure and gastronomy come together. Part of the city’s strategy to breathe life into markets by offering consumers options suited to the world of today, Food Market Barceló is a combination of differentiated spaces for tasting and purchasing gourmet products, restaurants and catering, and a common area for leisure activities such as live music, exhibitions, book presentations and all kinds of cultural events.

Mercado de Vallehermoso
Refurbishment: September 2017
Chamberí
http://mercadovallehermoso.es/

The Vallehermoso Market has been brought back to life with a new image and a concept based on the sharing economy and the idea of community with a farmers’ market, a permanent market for local suppliers located on the ground floor. Under this initiative, traditional stalls are joined by others run by small craft businesses owned by young entrepreneurs, whose philosophy is to provide good food produced in the Region of Madrid using traditional processes that are kind to the environment, all at a fair price. There’s also an in situ tasting area and an interesting programme of leisure activities, making it a magnet for daily shoppers and a meeting place for local residents.
Markets and Other Gastronomic Venues

Merka-Urbano Torres Blancas
Opened: February 2017
Prosperidad
merkaurbano.com

Featuring a pure New York-style factory design, this more than 900 m² market is divided into six stalls selling top-quality products: a fishmonger’s, a delicatessen, a fruit stall, a butcher’s, a pickled vegetables stall and bakery-cum-patisserie-cum-café. The design features visible installations, factory elements, eye-catching large-format illustrations, bespoke furniture and attractive lighting, which all work together to draw customers’ attention to the products.

Oasis Gastronómico
Mercado Las Ventas
Opened: June 2017
Quintana
www.mercadoventas.es

Las Ventas Market, built in 1995, is a linchpin of business, economic and social life in the Ciudad Lineal district, not only because of the variety of products on sale, but also because of their high quality. This gastronomic oasis is an opportunity to taste the flavours of the world’s most iconic dishes at nine stands: seven selling international food, a healthy eating area and a wine shop with a selection of DO wines.

Organic Market & Food
Opened: April 2017
Chamartín
www.organicmarketfood.com

This large organic food venue is deeply committed to healthy, natural eating and environmental sustainability. At ground level and with 1,300 m² distributed on three floors, it houses not just a shop, but also a restaurant, a terrace and a garden, as well as dedicated spaces for specialised reading, yoga and a wine cellar containing organic wines and champagne.
Yatai Market
Opened: January 2017
Sol / Gran Vía
www.cortezoyataimarket.com

Yatai Market is a gastronomic space with an Asian street market theme. It is divided into two areas with a total of 10 yatais (stalls selling street food), and is an opportunity to enjoy real Asian street food, with delicacies from East, South and Southeast Asia. There are also two stalls selling Asian-Spanish fusion dishes.
**CULTURAL SPACES**

**Former vestibule of Pacífico Station**
Opened: October 2017
Pacífico
www.metromadrid.es/en/viaja_enMetro/anden_0_museos_surburbanos/Museums/index.html

The former Pacífico metro station opened to the public in 1923, when the Atocha-Puente de Vallecas section of Line 1 began to run, and closed in 1966 to allow for the lengthening of the platforms on the line. It has now been refurbished as part of the Metro of Madrid historic heritage recovery project and has been opened to the public. To this end, free guided tours are held every Saturday throughout the year. The refurbishment respects the original design by architect Antonio Palacios, and the station joins other historic spaces in Madrid Metro such as the Nave de Motores de Pacífico power plant and the Chamberí and Ópera stations.

**Autocine Madrid RACE**
Opened: February 2017
Chamartín-Fuencarral
www.autocinesmadrid.es

This drive-in cinema is in the Fuencarral-El Pardo district, close to the Paseo de la Castellana. It has space for 350 cars and is the largest of its kind in Europe. It is an all-round experience for all audiences, where movies, food, music and, naturally, cars, come together in an unbeatable atmosphere. They screen everything from new releases to great classics of the silver screen, as well as legendary concerts by great bands from all eras.

**The bunker at El Capricho Park**
Opened: May 2017
Alameda de Osuna
bunker-capricho.blogspot.com.es/

El Capricho has a team of specialised guides on hand to show you a unique remnant of the Civil War, the bunker. This 2,000 m² shelter is buried 15 metres below ground level and has seven rectangular rooms. Under the code name Posición Jaca, it was built in 1937 to house the General Headquarters of the Ejército Republicano de Centro.
CULTURAL SPACES

El Experimento
Opened: September 2017
Chamberí
experimento.design

El Experimento is a new art gallery specialising in industrial design, graphic design and even fashion. It is also the headquarters of the Plutarco Studio, a work space for creative people and a place that can host all sorts of events, which aims to become a platform for young designers to showcase their work and meet each other. The exhibitions it hosts entail finding a theme in any discipline of design and then working on this theme, displaying both finished products as well as prototypes and one-off pieces that tell the story of the design’s evolution.

Espacio Mad Cool
Presented: October 2017
Valdebebas

The 2018 Mad Cool Festival has a new location: a 100,000m² site near IFEMA with a capacity for 80,000 people. Notably larger than the area which previously held the festival, the site will now comprise 7 stages, instead of 5, and will boast a new and more accessible restaurant area. It will continue to play host to the Mad Cool Gallery and Art Market sections, helping to consolidate Madrid as a must visit for festival lovers.

Javier Aranburu
Reopened: November 2017
Chamberí
javieraranburu.com

Opened by the artist himself in 2011 under the name “Yellow Tomato”, this photo gallery has not only changed its name but also its core concept. With the aim of bringing his work to the general public and distancing itself from the elitist concept of art acquisition as a privilege reserved for a select few, this space enables people to buy works in different formats and finishes. All of them are numbered, certified and signed by the artist.
**Cultural Spaces**

**La Arena eSports**
Opened: January 2017  
Barrio de El Pilar  
www.ogseries.tv/la_arena

In this original space, dedicated entirely to new technologies, videogames and eSports, gamers can take part in tournaments, meetings and training workshops, totally free of charge. The Free Gaming zone occupies a 110m² space in which gamers can compete on a professional level with state-of-the-art computers and peripherals and the newest games on the market. There is also a virtual reality area, with HTC Vive and Oculus technologies, as well as a streaming and production set equipped with everything to provide the best direct reports and to broadcast much of La Arena’s content and activities over the Internet.

**La Encina**
Opened: March 2017  
Arganzuela  
laencinateatro.com

This young theatre in Lavapiés has joined La Cuarta Pared, LaGrada, Plot Point and Estudio 2, to offer a wide variety of small-format productions which have become characteristic of this multicultural, alternative neighbourhood. La Encina project came into being in Uruguay, a country where one of its founders, Paco Sáenz, used to work, bringing a transoceanic experience that has had a decisive influence on the programme, offering contemporary works created both in Spain and in Latin America.

**La Morada**
Opened: July 2017  
Malasaña - Triball  
www.la-morada.es/es

This original, creative space in the heart of the Malasaña neighbourhood has four flexible, versatile spaces equipped with the latest technologies: the Reina Mora room, the first in central Madrid to feature an Atmos (7.1.4) Room; the Chrome space, for presentations and cocktails; the Morada rooms, for mixing audio, video editing and Team Building sessions; and the En-A-Morada room, for editing and meetings. All four spaces can be connected depending on the size and type of the events being held.
CULTURAL SPACES

Lobby Art Gallery
Opened: September 2017
Sol / Gran Via
www.emperadorhotel.com/es/default.html

Hotel Emperador has launched a permanent exhibition gallery in its lobby. Managed in partnership with Vizualy, the space hosts exhibitions relating to any artistic discipline, enabling hotel guests and visitors to enjoy a variety of works while they have a coffee or cocktail or listen to live music. This hotel space, inspired by both the ambience of an elegant English tea room and a classic British-style bar, has become the perfect place to enjoy art, culture and emerging and established artists, right in the heart of the city.

Naves Matadero
International Living Arts Centre
Refurbished: June 2017
Madrid Río (Arganzuela)
naves.mataderomadrid.org/es

Naves Matadero - International Living Arts Centre at Matadero Madrid is an interdisciplinary space that encompasses all kinds of performing and visual arts, as well as literature, philosophy, music and different transmedia activities. Naves Matadero has been revamped and transformed into a research tool for the performing arts, generating a space for contemporary creation and thinking that functions as a catalyst for creators and citizens. With 5,900 m² in three buildings, it is exceedingly adaptable, since the seating, stage and theatre machinery can be laid out in numerous ways.

Norman Foster Foundation
Opened: June 2017
Chamberí
www.normanfosterfoundation.org/es

The Norman Foster Foundation is housed in a listed mansion designed by Joaquín Saldaña in 1912. After major reforms to restore the palace to its original splendour, the rooms used by the foundation are now on four floors that house galleries, an archive, a library and study and work spaces. The result foments interdisciplinary thought and research, connecting architecture, design, technology and the arts to assist new generations of architects, designers and planners to anticipate the future through research and the implementation of projects at the global level. The archive features Norman Foster’s architectural works.
**CULTURAL SPACES**

**Sala Equis**
Opened: November 2017  
La Latina  
salaequis.es

Boasting various areas devoted to film, concerts, cultural activities and gastronomy, Sala Equis is a large new multipurpose space with an area of 700 square metres that aims to bring back culture and leisure to the former Alba de Madrid cinema. Built during the Second Republic, its walls house a piece of 20th-century history, since until recently it was the capital’s last erotic cinema. With a spirit that evokes a “busy square during local festivities” and a programme packed with culture and film, the venue is a new hub for leisure in the city.

**Planetarium**
Reopened: October 2017  
Arganzuela  
planetmad.es

Madrid’s Planetarium enters a new chapter in its life with refurbished facilities, a powerful projection room, new content and new museography. This comprehensive technological overhaul was the fruit of a partnership between Madrid City Council and Obra Social La Caixa, which enabled new exhibition spaces to be set up in the centre in addition to a modern, high-quality projection system with powerful astronomical software that unveils the secrets of the universe in an entertaining fashion.

**Sala Intemperie Teatro**
Opened: October 2017  
Malasaña-Triball  
intemperieteatro.com

Sala Intemperie Teatro is a cultural space that aims to become an exhibition centre for the performing arts and a meeting place for theatre professionals, audiences, aficionados and friends from the neighbourhood of Malasaña. The alternative and multidisciplinary venue boasts an eclectic regular programme of performances in various disciplines: theatre, acoustic music, concerts, presentations, magic shows and recitals. It also offers classes and intensive workshops, taught by renowned performing arts professionals.
Teatro Flamenco Madrid
Opened: October 2017
Malasaña-Triball
www.teatroflamencomadrid.com

Located in the Teatro Alfil building, Teatro Flamenco Madrid is the first theatre in the world devoted to the art of flamenco. With a daily programme and a range of shows, this space enables audiences to experience the true spirit of the genre. The 300m² theatre hall, which can hold up to 220 people, also has a versatile layout and takes reservations for all sorts of catered or non-catered events, conventions and meetings.
**Sports Facilities**

**Bikepark Barajas**  
Opened: November 2017  
Barajas  
www.facebook.com/bikeparkbarajas

Bikepark Barajas is the largest dirt jump and BMX bike circuit in the Community of Madrid. With an area of 2,500m² and a 950m track, it offers two different circuits, one for advanced bikers and the other for beginners. The lines of its jumps, curves and sections enable bikers of all ages to safely improve their skills. Industry professionals were involved in setting up the circuit, and opinions and advice were collected from professional bikers.

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**Soma Life Center**  
Opened: September 2017  
Retiro  
somalifecenter.com

Soma Life Center is a yoga and wellness centre that aims to achieve a balance between body, mind and spirit by improving quality of life through the practice of yoga, healthy eating and holistic therapies. The space, spread over more than 450m², boasts a healthy café area, three yoga rooms, an outdoor zen garden, large and comfortable changing rooms with spacious showers, and three massage rooms. The centre combines disciplines of yoga such as Hatha Yoga, Vinyasa Flow, Ashtanga Yoga and Aeroyoga with holistic therapies like Reiki and Ayurvedic massages. A café offering natural, healthy products and nutritional consultations round out the amenities.

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**Wanda Metropolitano**  
Opened: September 2017  
Las Rosas  
https://www.atleticodemadrid.com/wandametropolitano

The Wanda Metropolitano, Atlético de Madrid’s new home, is a multi-purpose stadium owned by the club, where this Madrid football team will now be playing its home matches. With capacity for approximately 68,000 spectators, it has improved access and more comfortable seating, more space between rows and access for fans with reduced mobility. The VIP option, known as “Neptuno-Atlético de Madrid Premium”, is a new concept that offers more space, quality services, access through dedicated lifts and on-site parking facilities. The grandstand and the spectacular cover also enhance the atmosphere that spreads from the stands to the pitch.
Donkey Republic
Opened: January 2017
www.donkey.bike/es/ciudades/alquiler-bicicletas-madrid

Donkey Republic is one of the first public bike schemes to operate in the capital without any docking stations. Bikes can be hired in any part of Madrid via the app, and it offers a pick-up system that’s available 24 hours a day, 7 days a week. It is easy to extend your rental time should you decide to cycle for longer, and the bikes must then be returned to the pick-up point.

eCooltra
Opened: May 2017
www.ecooltra.com/es

eCooltra is a new electric motorbike rental system that operates throughout the city centre (within the bounds of the M-30 ring road). Bookings and activations are via a mobile app which allows the system to work without the need for fixed rental stations and to make the bikes available in areas suitable for motorcycle parking. With a 30-km range, these motorbikes, manufactured in the European Union, have no keys, are silent, ubiquitous, connected, smart, urban, agile, safe and practical. Two helmets are included. What’s more, you only pay for the minutes when you are riding.

Ioscoot
Opened: July 2017
ioscoot.com

Ioscoot is a new mobility experience which uses 100% electric motorbikes to foster a sustainable future for the city. After registering on its app, users can reserve the nearest motorbike to their location and enjoy a GPS-guided tour. This new service also allows users to decide which city they want to use the motorbike in.
**SERVICES**

**Muving**
Opened: May 2017
http://muving.com

Muving is an app that allows users to rent 100% electric motorbikes. The service operates 24 hours a day and is a way of getting around Madrid (always keeping the bike within the area inside the M-30). The motorbikes do not need keys and are operated via the user’s mobile telephone. There is currently a fleet of 135 L3 bikes (equivalent to 125 cc), with a 60-km range per charge and a maximum speed of 80 kilometres per hour.

**Zity**
Opened: December 2017
zitycar.es

Zity is a new car sharing service that has begun to operate in Madrid. It is owned by automobile manufacturer Renault and construction and concessions group Ferrovial. Along with Car2Go and Emov, it is the city’s third car club service. With a starting fleet of 380 Renault Zoe Z.E. 40 vehicles and operating via an app, it offers a standard rate, a 24-hour rental rate and a “standby” rate that allows one or various stops to be made inside or outside the Zity zone (which coincides with the city centre).
**Espacio que Vuela**
Opened: February 2017  
Arganzuela  
[www.espacioquevuela.com](http://www.espacioquevuela.com)

Espacio que Vuela, housed in a 300 m2 disused factory, is the first multidisciplinary aerial dance training centre with a unique approach that combines aerial techniques with dance and drama. The Vuela Danza Aérea initiative is intended to be an inclusive space, open to contemporary creation, for teaching and disseminating aerial dance, where audiences of all types can enjoy a new form of leisure, sport and training. Not only are these facilities unique, they are also a creation and dissemination laboratory for the art community.

**Spaces Río**
Opened: July 2017  
Madrid Río  

Spaces Río is a modern, innovative space for creative entrepreneurs and professionals. Its flexible conditions can be adapted to the individual needs of its clients, who can choose a spot in the Business Club, a work space designed and created to facilitate new relationships that offers a dedicated desk with exclusive access to a specific work station every day and personal storage lockers. It also has several meeting rooms with audio visual equipment, whiteboards and even a food and drinks service.

**Siesta & Go**
Opened: May 2017  
Castellana  
[siestaandgo.com](http://siestaandgo.com)

Located in the AZCA area, Siesta & Go is a place to take a nap or relax in a venue similar to those that are becoming increasingly prevalent in cities like New York, Paris, London, Brussels and Tokyo. This original service gives users an opportunity to relax in a comfortable armchair with a footrest and read a newspaper or a book, or to take a nap in a room with a bed. There are even bunk beds separated by privacy curtains. No appointment is necessary and there are discounts, monthly promotions and voucher schemes.